

# ERIC BORDELET NORMANDIE, POIRÉ GRANIT



Artisanal *Pery* (Pear Cider) from ancient deep-rooted pear trees grown on granite soils. The deep root system of the tree gives it its minerality. The pear tree can grow up to 70 feet, and live up to 300 years. Its fermented fruit here gives a glass to rival champagne in the delicate charm of its palate. Very fine and complex. Low in alcohol, and lightly sparkling. This is arguably the finest of Bordelet's bottles. Ideal as an aperitif before white wines, with foods, or at the end of a meal. Organic.

The vineyards cover 57 acres in southern Normandie and have been under organic cultivation since 1996. *Argette* is a fairly soft shale red (ferruginous) rock, formed in the primary era and 3 billion years old. Granite appeared in the tertiary era, hard from its youth. The fusion of the two elements composes the complexity of the soil and the silty-clay subsoil. Thirty varieties of apples, twenty varieties of pears and eight varieties of cormes are grown. Manual harvesting, selective according to the maturity of the fruit from September to December due to a large number of varieties. Processing respecting each fruit (for the final balance), assembled, coarsely ground, delicately pressed, racking and racking of the juice. Ancestral fermentation in tanks and bottled over several weeks or months depending on the cuvées with more or less residual natural sugars.


Eric is a former sommelier, who returned home to take over the family estate in his native Norman countryside in 1992. His approach to making cider and *perry* is influenced by his experience with wine, with strict control of yields and gentle pressing to preserve the nuances of the fruit. He focuses on purity and precision, and letting the terroir speak through the fruit. He has been lionized in publications as diverse as *The Art of Eating* and the *New York Times*.

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## Tasting Note:

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NORMANDIE, POIRÉ GRANIT  
Artisanal *Pery* (Pear Cider) from ancient deep-rooted pear trees grown on granite soils; fresh minerality; a glass to rival champagne in the delicate charm of its palate; very fine & complex; low in alcohol & lightly sparkling. Organic.

## Shelf Talker:



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